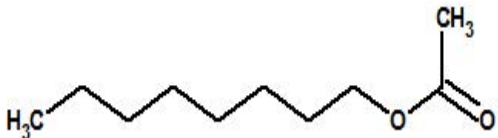


OCTYL ACETATE

(Code: OACT)

Olfactive Note: Floral-waxy, Fruity, Fatty-green, Mushroom like odor

Applied in very low concentration in perfume compositions like Jasmine, Citrus, Orris, Gardenia, Orange-blossom etc. Used in flavor composition for imitation Strawberry, Raspberry, Apple, Cherry, Lemon, Peach, Pear, tutti-fruity etc.

Chemical Formula	C ₁₀ H ₂₀ O ₂		Use Level	Up to 6 ppm in Flavor
Molecular Weight (gm/Mol)	172.26			Up to 8% in Fragrance
Log P (o/w)	3.842			
Solubility in Water @ 25 °C	33.39 mg/L			
		octyl acetate		
<input checked="" type="checkbox"/> Synthetic substance	<input checked="" type="checkbox"/> Nature-Identical	<input type="checkbox"/> Artificial	<input checked="" type="checkbox"/> Food Grade	<input checked="" type="checkbox"/> Kosher

PHYSICO-CHEMICAL PROPERTIES

Appearance	Clear colorless liquid
Purity (by GLC)	98% min.
Specific Gravity	0.865 - 0.869 @ 25 °C
Refractive Index	1.4190 - 1.4220 @ 20 °C
Boiling Point	206 °C to 211 °C @ 745 mmHg
Melting Point	-38 °C to -37 °C @ 760 mmHg
Flash Point	81.67 °C
Solubility in Ethanol	1ml soluble 4ml 70% Alcohol
Acid Value	1 max. (mgKOH/gm)
Tenacity	16 Hrs at 100%
Vapour Pressure	0.194000 mmHg @ 25 °C
Vapour Density	5.9 (Air=1)
Heat of Vaporization (Δ _{vap} H°)	61.70 kJ/mol

REGULATORY REFERENCES

CAS No.	112-14-1
FEMA	2806
EINECS	203-939-6
CoE	197
FL No.	09.007
JECFA	130
FDA Regulation	21 CFR 172.515
Food Chemical Codex	Listed
REACH Pre-Reg. No.	---
Export Tariff Code	2915.39.9000
Anti-Oxidants/Stabilizers	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Derived from GMO?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
GMO as process aid?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No

Synonyms: C-8; Acetic acid, octyl ester; Capryl acetate; Caprylyl acetate; 1-Octanol acetate; *n*-Octanyl acetate; *n*-Octyl acetate; 1-Octyl acetate; Octyl alcohol acetate; *n*-Octyl ethanoate

Packing: As per Customer's requirement

Storage: Shelf life of 24 months from the date of manufacturing. Stable when stored in tightly sealed containers. Keep in cool and dry area, away from direct heat and light. If stored for more than 12 months, quality should be checked before use.